

IN THE CLAIMS:

1.-20 (Cancelled)

21. (Currently Amended) ~~An improved~~ A method of preparing food comprising dough or batter having decreased acrylamide content, the method comprising the steps of: to be cooked under heat—wherein the improvement is for the purpose of minimizing formation acrylamide while the food is heated and wherein the improvement comprises:

adding to the food prior to the heating an effective amount of at least one additive selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide, said additive contributing calcium or magnesium ions to the dough or batter to be present while the dough or batter is cooked under heat, and

thereafter heating the food wherein said acrylamide content of the heated food is decreased relative to food prepared by heating without said additive.

22. (Currently Amended) The ~~improved~~ method in accordance with Claim 21 wherein the food contains the ingredient selected from the group consisting of cereal flour and starch.

23. (Currently Amended) The ~~improved~~ method in accordance with Claim 21 wherein the temperature of cooking the food after the additive has been added is not lower than 120°C.

24. (Currently Amended) The ~~improved~~ method in accordance with Claim 23 wherein after the additive has been added the food is cooked by frying, stir-frying or roasting.

25. (Currently Amended) The ~~improved~~ method in accordance with Claim 21 wherein the food is selected from the group consisting of noodles, tempura being a Japanese style deep-fried food, a baked confectionery, a fried confectionery, a snack and a food having a wrapping sheet of dough made of cereal flour or starch.

26. (Currently Amended) The ~~improved~~ method in accordance with Claim 25 wherein the baked confectionery is biscuits, the fried confectionery is Karintou, being a fried dough cake, and the food having a wrapping sheet of dough is selected from the group consisting of Agegyouza, being a fried dumpling stuffed with minced pork and Yakigyouza, being a pan-broiled dumpling stuffed with minced pork.

27. (Currently Amended) The ~~improved~~ method in accordance with Claim 21 wherein the food is noodle.

28. (Currently Amended) The ~~improved~~ method in accordance with Claim 21 wherein the additive is calcium chloride.

29. (Currently Amended) The ~~improved~~ method in accordance with Claim 21 wherein the additive is magnesium chloride.

30. (Currently Amended) The ~~improved~~ method in accordance with Claim 21 wherein the additive is calcium oxide.

31. (Currently Amended) The ~~improved~~ method in accordance with Claim 21 wherein the additive or combination of additives is present in an amount of 0.1 to 5 percent by weight of the food prior to heating the food.

32. (Previously Presented) A food product comprising dough or batter to which at least one additive selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide has been added in an amount effective to decrease the amount of acrylamide to be formed when said food product is heated as compared to the amount of acrylamide to be formed when the same food lacking said additive is heated, said additive contributing calcium or magnesium ions to the dough or batter to be present while the dough or batter is cooked under heat.

33. (Previously Presented) A food product comprising dough or batter having been prepared by the step of adding at least one additive selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide and thereafter heating, the additive having been added in an amount effective to reduce the formation of acrylamide during heating, as compared to heating the same food in the same manner but lacking said additive, said additive contributing calcium or magnesium ions to the dough or batter to be present while the dough or batter is cooked under heat.

34. (Previously Presented) A food product in accordance with Claim 33 which has been heated to a temperature not below 120°C.

35. (Currently Amended) An ~~improved~~ method of preparing food having decreased acrylamide content, the method comprising the steps of: to be cooked under heat wherein the improvement is for the purpose of minimizing formation acrylamide while the food is heated and wherein the improvement comprises:

adding to the food prior to the heating an effective amount of at least one additive which contains ions selected from the group consisting of Fe^{++} , Fe^{+++} , Cu^{++} and Ba^{++} , and

thereafter heating the food wherein said acrylamide content of the heated food is decreased relative to food prepared by heating without said additive.

36. (Currently Amended) The ~~improved~~ method in accordance with Claim 35 wherein the food contains the ingredient selected from the group consisting of cereal flour and starch.

37. (Currently Amended) The ~~improved~~ method in accordance with Claim 35 wherein the temperature of cooking the food after the additive has been added is not lower than 120°C.

38. (Currently Amended) The ~~improved~~ method in accordance with Claim 37 wherein after the additive has been added the food is cooked by frying, stir-frying or roasting.

39. (Currently Amended) The ~~improved~~ method in accordance with Claim 35 wherein the food is selected from the group consisting of noodles, tempura being a Japanese style deep-fried food, a baked confectionery, a fried confectionery, a snack and a food having a wrapping sheet of dough made of cereal flour or starch.

40. (Currently Amended) The ~~improved~~ method in accordance with Claim 39 wherein the baked confectionary is biscuits, the fried confectionery is Karintou, being a fried dough cake, ~~the snack is potato chips~~, and the food having a wrapping sheet of dough is selected from the group consisting of Agegyouza, being a fried dumpling stuffed with minced pork and Yakigyouza, being a pan-broiled dumpling stuffed with minced pork.

41. (Currently Amended) The ~~improved~~ method in accordance with Claim 35 wherein the food is noodle or a potato product.

42. (Currently Amended) The ~~improved~~ method in accordance with Claim 35 wherein the additive contains Fe^{++} or Fe^{+++} ions.

43. (Currently Amended) The ~~improved~~ method in accordance with Claim 35 wherein the additive contains Cu^{++} ions.

44. (Currently Amended) The ~~improved~~ method in accordance with Claim 35 wherein the additive contains Ba^{++} ions.[[.]]

45. (Currently Amended) The ~~improved~~ method in accordance with Claim 35 wherein the additive or combination of additives is present in an amount of 0.1 to 5 percent by weight of the food prior to heating the food.

46. (Previously Presented) A food product to which at least one additive containing ions selected from the group consisting of Fe^{++} , Fe^{+++} , Cu^{++} and Ba^{++} has been added in an amount effective to decrease the amount of acrylamide to be formed when said food product is heated as compared to the amount of acrylamide to be formed when the same food lacking said additive is heated.

47. (Previously Presented) A food product having been prepared by the step of adding at least one additive containing ions selected from the group consisting of Fe^{++} , Fe^{+++} , Cu^{++} and Ba^{++} has been added, and thereafter heating, the additive having been added in an

amount effective to reduce the formation of acrylamide during heating, as compared to heating the same food in the same manner but lacking said additive.

48. (Previously Presented) A food product in accordance with Claim 47 which has been heated to a temperature not below 120°C.

49. (New) A method of preparing fried noodles having decreased acrylamide content, the method comprising the steps of:

preparing a dough and shaping the dough into noodles;

steaming the noodles, and

after steaming applying to the noodles an effective amount of at least one additive selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide, and

thereafter frying the noodles wherein said acrylamide content of the fried noodles is decreased relative to fried noodles prepared without applying said additive.

50. (New) A method in accordance with Claim 49 wherein said noodles are fried at a temperature not below 120°C.

51. (New) A method in accordance with Claim 50 wherein the step of applying comprises a step selected from the group consisting of dipping the noodles into a solution of said additive and spraying the noodles with a solution of said additive.

52. (New) A method of preparing fried potato pieces having decreased acrylamide content, the method comprising the steps of:

applying to uncooked potato pieces an effective amount of at least one additive selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide, and

thereafter frying the potato pieces wherein said acrylamide content of the fried potato pieces is decreased relative to fried potato pieces prepared without applying said additive.

53. (New) A method in accordance with Claim 52 wherein said potato pieces are fried at a temperature not below 120°C.

54. (New) A method in accordance with Claim 53 wherein the step of applying comprises a step selected from the group consisting of dipping the potato pieces into a solution of said additive and spraying the potato pieces with a solution of said additive.

55. (New) A method of preparing fried noodles having decreased acrylamide content, the method comprising the steps of:

preparing a dough and shaping the dough into noodles;

steaming the noodles, and

after steaming applying to the noodles an effective amount of at least one additive which contains ions selected from the group consisting of Fe^{++} , Fe^{+++} , Cu^{++} and Ba^{++} , and

thereafter frying the noodles wherein said acrylamide content of the fried noodles is decreased relative to fried noodles prepared without applying said additive.

56. (New) A method in accordance with Claim 55 wherein said noodles are fried at a temperature not below 120°C.

57. (New) A method in accordance with Claim 56 wherein the step of applying comprises a step selected from the group consisting of dipping the noodles into a solution of said additive and spraying the noodles with a solution of said additive.

58. (New) A method of preparing fried potato pieces having decreased acrylamide content, the method comprising the steps of:

applying to uncooked potato pieces an effective amount of at least one additive which contains ions selected from the group consisting of Fe^{++} , Fe^{+++} , Cu^{++} and Ba^{++} , and

thereafter frying the potato pieces wherein said acrylamide content of the fried potato pieces is decreased relative to fried potato pieces prepared without applying said additive.

59. (New) A method in accordance with Claim 58 wherein said potato pieces are fried at a temperature not below 120°C.

60. (New) A method in accordance with Claim 53 wherein the step of applying comprises a step selected from the group consisting of dipping the potato pieces into a solution of said additive and spraying the potato pieces with a solution of said additive.